

*small plates***HOG ISLAND OYSTERS ON THE HALF SHELL\***

COCKTAIL SAUCE AND MIGNONETTE 22/38

**STEAK TARTARE\***

TORN GARLIC POPOVERS, FRENCH MUSTARD DRESSING, FARM EGG 15

**SHRIMP COCKTAIL**

POACHED GULF PRAWNS, YUZU COCKTAIL SAUCE, AVOCADO, FRESH HORSERADISH 19

**BLISTERED SHISHITO PEPPERS**

CRISPY GARLIC, SMOKED OLIVE OIL, LEMON 12

**ARTISAN CHEESE BOARD**

SEASONAL PRESERVES, MARCONA ALMONDS, MARINATED OLIVES, CROSTINI 18

**SEAFOOD PLATEAU**

CHILLED MAINE LOBSTER, LOCAL DUNGENESS CRAB SALAD, HOG ISLAND OYSTERS, AHI TUNA CEVICHE, POACHED GULF PRAWNS AQ

*soups, salads, and sandwiches***WILD MUSHROOM SOUP**

BLACK TRUFFLE BUTTER, SUNCHOKE CHIPS, WATERCRESS 12

**LIBERTY DUCK CONFIT SALAD 'LYONNAISSE'**

BELUGA LENTILS, GARLIC CROUTONS, POACHED FARM EGG, BANYULS VINAIGRETTE 24

**ELLA CAESAR SALAD\***

CRISP ROMAINE, SOFT COOKED EGG, FRIED CAPERS, WHITE ANCHOVY 14

**CORNMEAL FRIED OYSTER PO' BOY**

FENNEL SLAW, TRINITY HERBS, CHILI-LIME VINAIGRETTE, OLD BAY AIOLI, FRENCH ROLL 17

**LITTLE GEM LETTUCE**

FROMAGE BLANC, MIXED WINTER CITRUS, TRINITY HERBS, RADISH, TARRAGON VINAIGRETTE 14

**GRILLED ELLA HAMBURGER\***

SMOKED BACON, ROASTED ONION, GRUYERE OR CHEDDAR, PARSLEY FRIES 18

**ADD A SUNNY SIDE UP FARM EGG 2****PRIME RIB FRENCH DIP**

HORSERADISH AIOLI, CRISPY ONIONS, ACME TORPEDO ROLL, NATURAL JUS 25

**AHI TUNA NICOISE**

SEARED CORIANDER CRUSTED TUNA, NEW POTATOES, HARICOT VERT, DEL RIO ARUGULA, SIX MINUTE EGG, PRESERVED TOMATOES, ANCHOVY OLIVES, TARRAGON VINAIGRETTE 24

**CHEF'S SALAD**

MIXED BABY LETTUCES, CALIFORNIA AVOCADO, PT. REYES BLUE CHEESE, CUCUMBER, FRENCH BREAKFAST RADISH, LEMON-BUTTERMILK DRESSING 14

**ADD ROASTED CHICKEN BREAST 8 ~ ADD GRILLED KING SALMON 11***entrees***WOOD FIRED BEEF TENDERLOIN\***

CONFIT FINGERLINGS, THYME ROASTED MUSHROOMS, TRUFFLE BUTTER, CRISPY LEEKS, BORDELAISE 45

**PAN ROASTED KING SALMON\***

BLACK EYED PEAS, BLOOMSDALE SPINACH, PRESERVED LEMON, DILL CREME FRAICHE, PINE NUT RELISH 28

**CRISPY FRIED HALF CHICKEN**

FRIED HERBS, HOUSEMADE HOT SAUCE, LEMON 22

*sides***MIXED BABY LETTUCES**

TARRAGON VINAIGRETTE 8

**WOOD FIRED BRUSSELS SPROUTS**

APPLEWOOD BACON, GOLDEN RAISIN VINAIGRETTE, ROASTED PECANS 9

**FRENCH FRIED POTATOES**

PARSLEY, SEA SALT 7

\*SERVED RAW OR UNDERCOOKED OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS,  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

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